

# Three-Course Dinner Menu 1

**Groups up to 25:** 2 starters, 3 entrees, 2 desserts

**Groups from 26-50:** 2 starters, 2 entrees, 2 desserts

**Groups of 51 or more:** Please enjoy our buffet offerings

*We are happy to offer additional options per course starting at a charge of \$7 per guest for each additional option.*

## Starter Course:

Caesar Salad *housemade dressing*

Heirloom Tomato Carpaccio *arugula, burrata, shaved parmesan*

Shrimp Cocktail *cocktail sauce & remoulade (\$7 supplemental charge)*

Prosciutto di Parma *aged 18 months, fresh burrata (\$7 supplemental charge)*

## Entree Course:

Penne Pasta *creamy pesto sauce (add shrimp, \$10 supplemental)*

Pappardelle Bolognese *veal & beef bolognese sauce, parmesan*

Lasagna Classica *mozzarella, parmigiano, Bolognese sauce*

Cook's Venture Roasted Chicken *rosemary garlic brine, mashed potatoes, broccoli*

Prime 6 oz. Filet Mignon *mashed potatoes, garlic herb butter*

Pan-Seared Salmon *lemon, butter, basil, gnocchi*

Gamberoni *extra jumbo shrimp, mashed potatoes, Meyer lemon sauce, fresh herbs*

## Dessert Course:

Housemade Tiramisu

Chocolate Torte *vanilla gelato*

## 3 Courses: \$85/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per guest

Bread service available upon request (\$2/guest)

## Three-Course Dinner Menu 2

**Groups up to 25:** 2 starters, 3 entrees, 2 desserts

**Groups from 26-50:** 2 starters, 2 entrees, 2 desserts

**Groups of 51 or more:** Please enjoy our buffet offerings

*We are happy to offer additional options per course starting at a charge of \$7 per guest for each additional option.*

### Starter Course:

Caesar Salad *housemade dressing*

Heirloom Tomato Carpaccio *arugula, burrata, shaved parmesan*

Shrimp Cocktail *cocktail sauce & remoulade*

Prosciutto di Parma *aged 18 months, fresh burrata*

### Entree Course:

Penne Pasta *creamy pesto sauce (add shrimp, \$10 supplemental)*

Pappardelle Bolognese *veal & beef bolognese sauce, parmesan*

Lasagna Classica *mozzarella, parmigiano, Bolognese sauce*

Eggplant Parmigiana

Cook's Venture Roasted Chicken *rosemary garlic brine, mashed potatoes, broccoli*

Prime 10 oz. Filet Mignon *mashed potatoes, garlic herb butter*

Pan-Seared Salmon *lemon, butter, basil, gnocchi*

Gamberoni *extra jumbo shrimp, mashed potatoes, Meyer lemon sauce, fresh herbs*

14 oz. Prime New York tomato *herb marinade, sauteed mushrooms with truffle cream sauce (\$10 supplemental)*

### Dessert Course:

Housemade Tiramisu

Chocolate Torte *vanilla gelato*

### 3 Courses: \$95/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per guest

Bread service available upon request (\$2/guest)

## Four-Course Dinner Menu

**Groups up to 25:** 2 starters, 3 pastas, 3 entrees, 2 desserts

**Groups from 26-50:** 1 starter, 2 pastas, 2 entrees, 2 desserts

**Groups of 51 or more:** Please enjoy our buffet offerings

*We are happy to offer additional options per course starting at a charge of \$7 per guest for each additional option.*

### Starter Course:

Caesar Salad *housemade dressing*

Heirloom Tomato Carpaccio *arugula, burrata, shaved parmesan*

Shrimp Cocktail *cocktail sauce & remoulade*

Prosciutto di Parma *aged 18 months, fresh burrata*

### Pasta Course:

Penne Pasta *creamy pesto sauce (add shrimp, \$10 supplemental)*

Pappardelle Bolognese *veal & beef bolognese sauce, parmesan*

Lasagna Classica *mozzarella, parmigiano, Bolognese sauce*

Cacio e Pepe *black pepper, romano*

Eggplant Parmigiana

### Entrée Course:

Prime 14 oz. New York Strip *tomato herb marinade, sauteed mushrooms with truffle cream sauce*

Louie's Grilled Chicken *fra diavola sauce, fresh herbs*

Prime 10 oz. Filet Mignon *mashed potatoes, garlic herb butter*

Cook's Venture Roasted Chicken *rosemary garlic brine, mashed potatoes, broccoli*

Pan-Seared Salmon *lemon, butter, basil, gnocchi*

Gamberoni *extra jumbo shrimp, mashed potatoes, Meyer lemon sauce, fresh herbs*

14 oz. Prime Ribeye *porcini balsamic rub, sauteed mushrooms with truffle cream sauce (\$5 supplemental)*

### Dessert Course:

Housemade Tiramisu

Chocolate Torte *vanilla gelato*

### 4 Courses: \$105/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per guest

Bread service available upon request (\$2/guest)

# Three-Course Brunch Menu

## Saturday & Sunday Only

**Groups up to 25:** 2 starters, 3 entrees, 2 desserts

**Groups from 26-60:** 2 starters, 2 entrees, 2 desserts

**Groups of 61 or more:** Please enjoy our buffet offerings

*We are happy to offer additional options per course starting at a charge of \$7 per guest for each additional option.*

### Starter Course:

Caesar Salad *housemade dressing*

Deviled Eggs *topped with chives and paprika*

House Salad *mixed greens, tomato, parmesan, croutons, house vinaigrette*

Shrimp Cocktail *cocktail sauce (\$5 supplemental)*

Bruschetta *parmesan, balsamic drizzle*

Mixed Berries *sweet ricotta cream*

Prosciutto di Parma *aged 18 months, fresh burrata (\$7 supplemental charge)*

### Entree Course:

Penne Pasta *creamy pesto sauce (add shrimp, \$10 supplemental)*

Huevos Rancheros *over easy eggs, black beans, creme fraiche, avocado*

Eggs Benedict *poached eggs, applewood smoked bacon, hollandaise, crispy potatoes (groups of 25 or fewer)*

Not So French Toast *sweet ricotta cream, berries, honey*

Pappardelle Bolognese *filet & veal, parmigiano reggiano*

Monte Cristo Sandwich *batter dipped with ham, gruyere, and blackberry jam*

Chicken Caesar Salad *grilled chicken, romaine, parmesan, croutons, house-made dressing*

Ahi Tuna Sandwich *seared blackened ahi, spicy aioli, pickled onions, ciabatta bread*

Short Rib Ravioli *braised short rib, ricotta, truffle cream sauce, red wine jus (\$7 supplemental)*

Salmon & Strawberry Salad *mixed greens, goat cheese, almonds, mint, honey-ginger vinaigrette (\$10 supplemental)*

### Dessert Course:

Housemade Tiramisu

Chocolate Torte *vanilla gelato*

Bread Pudding *cinnamon & caramel*

### 3 Courses: \$50/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per guest

Bread service available upon request (\$2/guest)

## Tray Passed Appetizer Selections:

All selections charged per piece with a minimum of 20 pieces per selection

Caprese Skewers ~ \$2.5

Bruschetta ~ arugula, tomato, garlic, basil, extra virgin olive oil ~ \$2

Prosciutto & Melon ~ \$3

Cocktail Shrimp ~ housemade cocktail sauce ~ \$4

Grilled Lamb Skewer ~ salsa verde ~ \$4.5

Anti-Pasto Skewer ~ salami, provolone, olive ~ \$2.5

Fried Cheese Ravioli ~ ricotta, housemade marinara ~ \$3

Fried Crab Ravioli ~ cheese blend, old bay aioli ~ \$6

Stuffed Focaccia ~ housemade, stuffed with mozzarella & mortadella ~ \$3

Stuffed Mushrooms ~ cremini mushrooms, italian sausage, panko, parmesan ~ \$3.5

Clams Casino ~ bacon, bell peppers, breadcrumbs ~ \$4.5

## Stationary Appetizer Platters:

All selections charged at 25 pieces per platter

Charcuterie & Cheese ~ \$150

Chicken Skewers - marinated chicken thigh, mushroom, mostarda sauce ~ \$75

Beef Skewers - Revier Farms tenderloin, marsala demi glaze - \$90

Meatballs ~ marinara sauce, parmesan ~ \$75

Housemade Ravioli:

Ricotta Cheese with Marinara - \$75

Mushroom with Mushroom Cream Sauce - \$85

Lobster Ravioli with Vodka Sauce - \$150

## Station (Buffet) Menu:

Host to select: 2 starters, 3 entrees, 3 sides and 2 desserts

*We are happy to offer additional options per course starting at a charge of \$7 per guest for each additional option.*

### Starters:

Caesar Salad  
Chopped Salad  
Calamari Steak *picata sauce*  
Cheese Board  
Shrimp Cocktail (add \$7/guest)

### Entrees:

Lasagna Classica *with mozzarella, parmigiano and Bolognese sauce*  
Mary's Chicken *rosemary garlic brine*  
Seafood Risotto *clams, mussels, shrimp, calamari*  
Chicken Parmesan *with fresh tomato and mozzarella*  
Prime Filet Mignon *with truffle mushroom cream sauce* (add \$20/guest)  
Cheese Ravioli *ricotta, spinach and tomato sauce* (3-4 pcs per guest)  
Braised Short Ribs *red wine reduction*  
Lobster Ravioli *fresh lobster in vodka sauce* (3-4 pcs per guest) (add \$20/guest)

### Side Dishes:

French Fries  
Steamed Broccoli *herbed butter*  
Sautéed Mushrooms and Fennel *truffle cream sauce*  
Mashed Potatoes  
Grilled Asparagus *herbed butter*

### Desserts:

Tiramisu  
Panna Cotta  
Chocolate Torte  
Chef's Assorted Cookie Platter

**Buffet charged at \$110/guest**